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Travel

FOOD FINDS

Brunch in New York

By Necee Regis | GLOBE CORRESPONDENT MARCH 01, 2014



NECEE REGIS FOR THE BOSTON GLOBE

In the lobby of the Conrad Hotel, Atrio serves Mediterranean breakfast foods such as these stone-oven-baked eggs.

NEW YORK — When I visit the city I'm on the go-go-go. With so much to see and do, and so little time, I often eat on the run: a bagel with a schmear here, a rolled-up gyro or slice of pizza there. However nothing beats a leisurely brunch. On a recent visit, I asked friends to meet me at their favorite haunts. All three locations feature fresh, locally sourced products with an emphasis on house-made specialties. Forget about counting calories. Simply enjoy.

ATRIO Located in the stylish 15-story atrium lobby of the Conrad hotel's lobby, just steps from the Hudson River in Battery Park City, Atrio serves comforting Mediterranean breakfast foods. Settle into white leather chairs and prepare to be pampered. Start with goat yogurt parfait prepared with macerated strawberries and Brooklyn honey, or try the signature bruschetta scrambled eggs, a combo of buffalo mozzarella, pesto, sauteed tomatoes, and eggs atop grilled bread. Light and lemony ricotta hotcakes provide a sweet balance to pungent stone-oven-baked eggs served on crumbled Italian sausage, \$9-\$25. *Sat-Sun 11:30 a.m.-3 p.m.* 646-769-4250, www.conradnewyork.com/atrio

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THE FAT RADISH In the hip and happening Lower East Side, The Fat Radish serves a British-style brunch in an open, airy, industrial setting. Specials are written on a mirror board spanning a white-painted brick wall. Local favorites include house-made doughnuts, and a full English breakfast of Meyers of Keswick sausages, bacon, eggs, beans, and tomato. Other offerings include house-made granola with sheep yogurt, squash johnnycakes, and a simple bacon and fried egg sandwich, \$9-\$17. Like oysters for breakfast? They feature one variety daily, six for \$16, 12 for \$32. Cash only. *Sat-Sun 11 a.m.- 3:30 p.m.*, 212-300-4053, <http://thefatradishnyc.com>

PRUNE Sharing a block in the East Village with handball courts and the Catholic Worker's kitchen for the homeless, the inauspicious Prune has earned many culinary awards for chef Gabrielle Hamilton's creations. Brunch reservations are not accepted, so it's not unusual for patrons to line up an hour before the 10 a.m. opening. The interior is small and simple bistro-style; marble-topped tables and wood chairs nestle close together. Menu descriptions have a sense of humor: Youth Hostel Breakfast features fish pates, liverwursts, and landjaegers; Spaghetti a la Carbonara is "The Italian way to get your bacon and eggs." We feasted on Lower East Side Appetizing — a generous plate of smoked salmon, sturgeon, sable, and chubs — and sampled a toasted caraway seed and sour cream omelet with a side order of spicy stewed chickpeas. A perfectly crafted bloody Mary (\$12) arrived with a shot of Red Stripe beer. Diners at an adjoining table shared a bite of a Dutch-style pancake, baked with pear and dusted with powdered sugar. \$12-\$23. *Sat-Sun 10 a.m.-3:30 p.m.* 212-677-6221, www.prunerestaurant.com

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